










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1. 2/19/1
03835239 BREAD MAKING IMPROVER AND BREAD-MAKING METHOD
USING SAID IMPROVER

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ABSTRACT

PURPOSE: To obtain soft bread having excellent extensibility of dough and being excellent in appearance, inner phase, texture, flavor, etc., by using a bread making improver obtained by combining a glucose oxidase with other oxidase and hydrolase.

CONSTITUTION: Glucose oxidase is combined with one or more kinds of other oxidase (e.g. catalase, lipoxidase) and one or more kinds of hydrolases (e.g. lipase, amylase). Then the resultant mixed enzyme is blended with L-ascorbic acid, dispersing agent, etc., (e.g. starch) to produce the bread making improver. Then bread is produced according to ordinary method using the bread making improver. Thereby high-quality bread can be produced even in long-time bread making method or short-time bread making method.